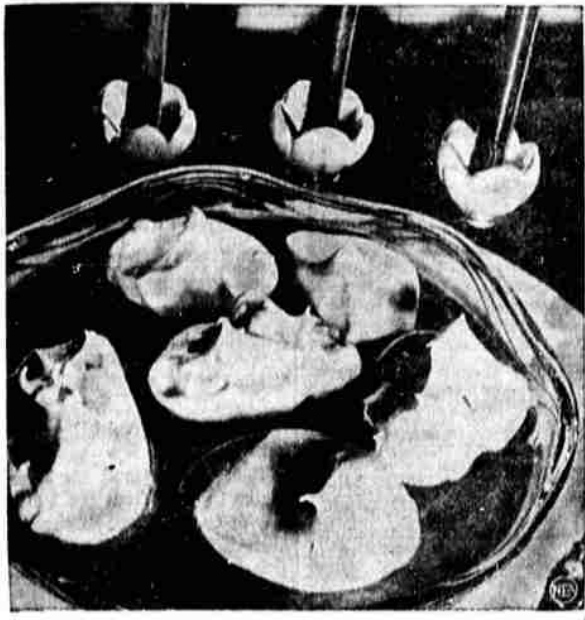


Floating Island Gala Dessert With New Taste



Chocolate floating island is festive-looking dessert.

By MRS. GAYNOR MADDOX

For family defense, make sure each child gets a quart of milk a day and each adult at least a pint. Part of the daily milk requirements can be served in a festive dessert easily prepared.

Mocha Blanc Meringue
Four tablespoons cocoa, 3 tablespoons cornstarch, 1 cup sugar, 1 teaspoon salt, 11 cups hot coffee, 1 cup evaporated milk, 1 teaspoon vanilla.

Mix cocoa, cornstarch, sugar and salt. Add coffee. Stir until smooth. Cook slowly over hot water until it begins to thicken. Then add evaporated milk. Stir well. Cook over double heat, bringing slowly to a boil. Boil 3 minutes, stirring constantly. Remove from heat and when slightly cool add vanilla. Chill. Chocolate floating island is another dessert with a gala appearance and a surprise taste, but it also belongs in the nursery dessert group and offers a pleasant way of getting more milk into the family menu.

Chocolate Floating Island
(Serves 4 to 6)

Two cups milk, 1 square unsweetened chocolate cut in pieces, 2 egg yolks, slightly beaten; 1/3 cup sugar, 1 teaspoon salt, 1/3 cup sugar, 2 egg whites, 1 cup sugar, 1 teaspoon almond extract.

Place milk and chocolate in top of double boiler and heat over boiling water. When chocolate is melted, beat with a rotary beater until blended. Combine egg yolks, 1/3 cup sugar, and salt. Gradually add milk and chocolate mixture, stirring vigorously. Return to double boiler and cook for 5 minutes, or until mixture coats a spoon, stirring constantly.

Remove from hot water. Add vanilla. Beat egg whites until stiff, but not dry. Gradually add 1 cup sugar, beating until mixture will stand in peaks. Add almond extract. Pour chocolate custard into serving dish. Drop meringue from spoon in peaked "island" on hot custard. Chill.

There are inexpensive and wholesome commercially prepared dessert powders which can easily be made into puddings with a pint of milk. Chocolate,

milk-rich dessert at low cost and with practically no effort.

MENU
BREAKFAST: Cantaloupe, scrambled eggs, wholewheat toast, cherry marmalade, coffee, milk.
LUNCHEON: Cream of corn soup, hard rolls, grape cup, nut cookies, tea, milk.
DINNER: Broiled sirloin steak, country fried potatoes, buttered carrots, lettuce and tomato salad, chocolate floating island, coffee, milk.

CONFERENCE ON PACIFIC HIGHWAY IS CALLED

PORTLAND, Ore., Nov. 8 (AP)—A conference of northwest cities to concentrate appeals for improvement of the Pacific highway as a national defense measure was called Thursday by the Portland chamber of commerce.

The Portland group will cooperate with the Oregon Pacific Highway Association, led by William M. Tugman, editor of The Eugene Register-Guard.

They will seek removal of two highway bottlenecks, one between Grants Pass and Cottage Grove in Oregon and the other between Portland and Toledo, Wash.

Liver Fits Need for Economy and Nutrition Value

By MRS. GAYNOR MADDOX

Both for economy and for the sake of good nutrition, include liver and kidneys in your balanced weekly menus for all the family.

Calves liver is usually more expensive than beef or lamb liver. It has both tenderness and delicacy in flavor. But the other livers can be made equally delicious and tender with careful cooking. Lamb's kidneys are considered the most delicate, but beef and veal kidneys are also good eating.

Liver with Sour Cream
One and one-half pounds of beef liver sliced 1/2 inch thick, flour, salt, pepper, butter or bacon grease, 1 cup sour cream, 1 tablespoon minced parsley.

Remove tendons and tubes from liver if butcher has not done so. Wipe with damp cloth. Mix salt and pepper and flour and dredge liver with mixture. Get fat hot in frying pan. Cook liver for 5 minutes, turning occasionally until well browned. Add more fat if needed. When liver is browned, turn in sour cream and parsley bring to boil. Sprinkle with parsley.

A beef kidney stew makes an ideal high nutrition low-cost dinner special. Serve with mashed

potatoes or noodles and broiled halved tomatoes.

Beef Kidney Stew
(Serves 4 to 6)

Two large beef kidneys, 1 cup butter, 1 medium onion, minced; silver of garlic, 3 tablespoons flour, 1 teaspoon black pepper, 1 teaspoon salt, 2 cups water or vegetable stock, 1 teaspoon minced parsley, 2 teaspoons minced celery leaves, 2 tablespoons sherry or 1 tablespoon lemon juice.

Split kidneys. Remove membrane and tubes, using sharp knife. Slice kidneys. Cover with salted water and stand for 30 minutes. Drain. Heat butter, add onion, garlic and kidney slices. Simmer for 3 minutes. Stir in flour and seasonings and continue to stir until all slices are well coated. Then slowly stir in liquid and continue to stir.

Add minced parsley and celery. When mixture begins to thicken, cover. Simmer for 15 minutes or longer until kidney slices are tender. Add sherry

or lemon juice. Serve very hot on large squares of toast. Tongue and brains are also low-cost high-nutrition meats and are important factors in our "home defense" menus.

MENU
BREAKFAST: Green apple sauce, wheat cereal, bacon rolls, currant jelly, coffee, milk.
LUNCHEON: Cheese soufflé, cole slaw, orange and banana cup, cookies, tea, milk.
DINNER: Beef kidney stew, mashed potatoes, broiled tomatoes, celery, stewed fresh prunes, soft custard sauce, coffee, milk.

EARL FEHL GETS APPEAL PERMIT

SALEM, Nov. 8 (AP)—Former Jackson County Judge Earl H. Fehl, who has failed in several attempts to gain his release from the state hospital, will be permitted to appeal from a Jackson county circuit court decision holding he should stay in the hospital, the supreme court said today in denying the state's motion to dismiss the appeal.

The high court will hear the appeal within two months.

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CAROLE: Such modesty! All the same, I'm going to crown you King of the Coffee-Makers. Then I'll make some coffee—just for a king!

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FRESH FRUITS AND VEGETABLES	
For Friday and Saturday	
Lemons Large Sunkist ... 2 Doz. 35c	
Cauliflower Large White Heads ... 8c	
Potatoes U. S. No. 1 15 Pound Bag ... 25c	
Carrots Fancy Local ... 2 Bunches 5c	
Bananas Golden Ripe ... Lb. 5c	
Broccoli Fancy Green ... Head 9c	
Grapes Tokay ... 3 lbs. 13c	
Cranberries Washington ... 2 lbs. 35c	

Cascade Tenderized Hams (Small Ham) Lb. 23c	Side Pork Sliced or Piece Lb. 15c
Sliced Bacon Lb. 25c	Beef Roast Lb. 18c
Pure Lard Lb. 29c	Steer Beef, blade cut lb. 12c
Pork Chops Lb. 25c	Brisket Boil Lb. 12c
	Steer Beef Lb. 10c
	Peanut Butter Lb. 10c
	Hoody's Fresh Ground Lb. 10c
Rib Boil Lb. 10c	Pork and Veal Sausage Lb. 10c
Hamburger Lb. 25c	Pork Steak Lb. 15c
Fresh Ground 2 Lbs. 25c	Lean and Tender Lb. 15c

Special on S. 6th

Formay Shortening 100% Pure Veg. 3 lb. can 39c	
Northern Brand Hardwheat Flour 48 lbs. \$1.29	
Sperry's Pancake and Waffle Flour 9.8 Lb. Bag 49c	

Corn Flakes or Post Toasties Lge. Pkg. 5c	
Fig Bars Plain or Whole-wheat Lb. 10c	
Crackers Krispies 2 Pound Box 25c	
Ginger Snaps Lb. 10c	
Macaroni In Bulk 3 lbs. 14c	
Tomato Juice Libby's 48-oz. Can 18c	
Grapefruit Juice Texsun, 48-oz. Can 19c	
Peanut Butter Jane Good 2 Lb. Jar 25c	
EGGS Grade A. A. Large Doz. 35c	
Grade A. A. Medium Doz. 31c	
Friday and Saturday	

Olives La Mirada, Large Ripe Quart Can, Regular 39c Value 25c	
Olives La Mirada Koshier Style, 9-oz. Bottle 29c	
Oysters Meco or Blue Plate 2 Cans 25c	
American Sardines 4 Cans 19c	
Pink Salmon Cellio Brand, Large Can 15c	
Ketchup Heinz, Large Bottle 2 for 35c	
Peas Trellis Brand, No. 4 Sleeve 3 for 25c	
Corn Meco Brand, No. 303 Can 3 for 25c	
Beans Garden Brand, No. 303 Can 3 for 25c	
SW Prunes Large Size 2 Lb. Box 17c	
Raisins Thompson Seedless New Crop Seedless 4 Lb. Pkg. 22c	
Walnuts Fancy Large 2 lbs. 45c	
Comb Honey Howard's Finest Quality 5 Lb. Glass Jar 75c	
Minced Clams Seaside Brand No. 1/2 Can 2 for 29c	
Pears Parkdale Brand No. 2 1/2 Can 2 for 35c	
Apricots Avondale Brand, No. 2 1/2 Can 15c	
Log Cabin Syrup Medium Can 29c	
Pineapple Juice Dole, 48-oz. Can 25c	

COFFEE GOLDEN WEST

Kraut Diamond A No. 2 1/2 Can 3 for 29c	W. K. Corn Diamond A No. 2 Can 2 for 25c
Tomatoes Begley No. 2 1/2 Can 3 for 29c	Cut Beans Diamond A No. 2 Can 2 for 25c
Pumpkin Diamond A No. 2 1/2 Can 3 for 29c	Peaches Westward Brand No. 2 1/2 Can 2 for 25c
	Pineapple Spears Dole Large Tall Can 2 for 35c

1 lb. 23c 2 lbs. 45c 3 lbs. 65c